

SUNAN

CENA | DINNER

ENTRADAS | *APPETIZERS*

POLLO AL TOGARASHI | *CHICKEN TOGARASHI*

Pincho de Pollo Rebozado en Togarashi con Salsa Unagi
Togarashi-Battered Chicken Skewer with Unagi Sauce



ENSALADA DE VERANO | *SUMMER SALAD*

Mezcla de coles | papaya | Pepino | Zanahoria | Vinagreta de Sambal | hoja de Arroz Frita
Cabbage mix | Papaya | Cucumber | Carrot | Sambal Vinaigrette | Fried Rice Sheet



BAO DE PANCETA DE CERDO | *PORK BELLY BAO*

Panceta de Cerdo al Curry | Acompañado de Mermelada de Piña | Germen de Alfalfa
Pork Belly Curry | Accompanied by Pineapple Jam | Alfalfa Sprout



BAO DE POLLO TERIYAKI | *TERIYAKI CHICKEN BAO*

Con Zanahoria | Tocino | Queso
With Carrot | Bacon | Cheese



CAMARONES TEMPURA | *SHRIMP TEMPURA*

Camarones tempura | De cúrcuma | Dip de Siracha
Shrimp Tempura | Turmeric | Sriracha Dip



CONTIENE GLUTEN
CONTAINS GLUTEN



GLUTEN - FREE



VEGETARIANO
VEGETARIAN

Todos nuestros platillos están preparados con ingredientes de la más alta calidad; sin embargo, la ingesta de productos crudos es responsabilidad de quien los consume. Nuestros precios son en pesos mexicanos e incluyen iva.

All our dishes are prepared with the highest quality ingredients; however, the intake of raw products is the responsibility of the those who consumes them. Our prices are in Mexican pesos and include VAT.

ROLLOS Y SUSHI | ROLLS AND SUSHI

ROSE ROLL



Camaron Rebosado | Queso Crema | Aguacate | Mango | nuez caramelizada
Breaded Shrimp | Cream Cheese | Avocado | Mango | Caramelized Walnut

TRIO DE NIGIRIS | TRIO OF NIGIRIS



Salmon | Atun | Camaron
Salmon | Tuna | Shrimp

ATUN PICANTE FRITO | SPICY FRIED TUNA



Atún con togarashi | Pepino | Salsas de anguila | Empanizado
Tuna with togarashi | Cucumber | Eel Sauces | Breaded

PHILADELPHIA

Laminas de salmón | Queso Philadelphia | Pepino | Aguacate
Salmon slices | Philadelphia cheese | Cucumber | Avocado



SURIMI

Ajonjolí Tostado | Kanikama | Pepino | Aguacate | Mayonesa Picante
Toasted Sesame Seeds | Cucumber | Kanikama | Avocado | Spicy Mayonnaise



RAMEN Y CREMA | RAMEN AND CREAM

RAMEN TONKOTSU



Panceta de cerdo | Huevo | Pasta | Negi | Bok Choy | Germen de Soya
Pork belly | Egg | Pasta | Negi | Bok Choy | Soybean sprouts



SHOYU RAME

Pechuga De Pollo Rebozada | Negi | Huevo | Brocoli | Germen de Soya
Breaded Chicken Breast | Negi | Broccoli Egg | Soybean Germ



MISO RAMEN

Zanahoria | Shiitake | Champiñon | Germen de Soya | Pasta | Negi
Carrot | Shiitake | Mushroom | Soybean Germ | Pasta | Negi



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PLATOS FUERTES | MAIN COURSES

YAKIMESHI



Arroz Gohan| Vegetales Salteados| Huevo | Soya | Jengibre
Gohan Rice | Stir-Fried Vegetables | Egg | Soy | Ginger

CURRY DE POLLO | CHICKEN CURRY



Curry Amarillo| Vegetales Salteados| Pollo | Camote Frito| Negy | Leche de Coco
Yellow Curry | Stir-Fried Vegetables | Chicken | Fried Sweet Potato | Negy | Coconut Milk

CHOP SUEY DE POLLO Y RES | CHICKEN AND BEEF CHOP SUEY



Vegetales Salteados| Salsa de Soya| Salsa de Ostras| Salsa de Chile Dulce| Finas laminas Res y Pollo
Stir-Fried Vegetables | Soy Sauce | Oyster Sauce | Sweet Chili Sauce | Thinly Sliced Beef and Chicken

CERDO AGRIDULCE | SWEET AND SOUR PORK



Cerdo Rebozado| Jícama| Pepino| Cebolla| Salsa Agridulce| Arroz Gohan
Breaded Pork | Jicama | Cucumber | Onion | Sweet and Sour Sauce | Gohan Rice

TOMAHAWK 45 oz / 1275 gr | \$ 3,800



Vegetales Tempura
Tempura Vegetables

WOK DE LANGOSTA | LOBSTER WOK 14 oz / 340 gr | \$ 2,100



Jengibre | Zacate Limón | Vegetales Orgánicos | Udon
Ginger | Lemon Grass | Organic Vegetables | Crispy Udon

ROBATAYAKI DE MARISCOS | SEA FOOD ROBATAYAKI | 8 oz / 227 gr \$2,200



Langosta y Mariscos a la Parrilla
Lobster & Market Sea Food Platter

POSTRES | DESSERTS

TAPIOCA DE COCO & ESPIRULINA | COCONUT TAPIOCA & SPIRULINA



Acompañado con helado de Coco | Merengue Deshidratado
Accompanied with Coconut Ice Cream | Dehydrated Meringue

DONUT BAO

Esponjoso Pan con Cremoso de Maracuya | Namelaka de Chocolate y Salsa de Sake | Chocolate
Fluffy Bread with Creamy Passion Fruit | Chocolate Namelaka and Sake Sauce | Chocolate



CREME BRULEE DE JENGIBRE | GINGER CREME BRULEE



Cremosa natilla De jengibre con Frutos Rojo
Creamy Ginger Custard with Red Berries



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VEGANO - VEGAN

ENTRADAS | APPETIZERS

ROLLO PRIMAVERA | SPRING ROLL

Vegetales y Chile Dulce
Vegetables & Sweet Chili



ROLLO VIETNAMITA | VIETNAMESE ROLL

Lechuga | Vegetales | Salsa Ponzú | Rice Leaf
Butter lettuce | Spring Vegetables | Ponzú Sauce



ENSALADA DE ALGAS | SEAWEED SALAD

Algas | Pepino y Zanahoria | Vinagre de Arroz
Sea Weed | Cucumber & Carrot | Rice Vinegar



ROLLO VEGANO | VEGAN ROLL

Pepino | Calabaza | Zanahoria | Lechuga
Pepino | calabaza | Zucchini | Lettuce



ROLLO VEGANO DULCE | SWEET VEGAN ROLL

Pepino | Aguacate | Ensalada de Algas
Cucumber | Avocado | seaweed salad



DUMPLIN DE VEGETALES | VEGETABLE DUMPLIN

Zanahoria | Cebolla | calabaza | Cebollín | Soya | aceite de aljónjolí | Ajo | Jengibre
Carrot | Onion | pumpkin | Chives | Soy | sesame oil | garlic | Ginger



SOPA | SOUP

MISO

Sopa Miso | Tofu y Cebollín | Harusame
Miso Broth | Tofu and Scallions | Harusame



PLATO FUERTE | MAIN COURSE



YAKIMESHI

Arroz Frito | Vegetales, Brocoli al Vapor | Tofu
Fried Rice | Steamed Broccoli | Tofu



PALOMITAS DE TOFU | TOFU POPCORN

Palomitas de Tofu | Salsa de Chile Dulce con Naranja
Tofu Poppers | Orange Sweet Chili Sauce

VEGETALES TEMPURA | TEMPURA VEGETABLES

Calabaza | Pimiento | Zanahoria | Cebolla | Arroz Blanco y
Salsa Agri dulce
*Zucchini | Bell Pepper | Carrot | Onion | White Rice and
Bittersweet Sauce*



FIDEOS CON VEGETALES | NOODLES WITH VEGETABLES

Vegetales Mixtos | Germen de Soya | Salsa Agri dulce
Spring mix | Soy Sprouts | Tofu, Bittersweet Sauce



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